

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

			on or each violation is specified in the harrative portion of this	s report,			
Establishm	ient Name	Hu	gh E Bir Café	Telephone Number	Date of In (mm/dd/y	spection PERMIT #	
Establishm 324	ient Addre	ess (nu Ma	wher and street, city, state, zip code)  **Ke+ S+ New Albany, IN4713	0	12-6	-19 148	
Owner Hugh E. Bir Jr				Purpose:	Follow-up Release Date  Summary of Violations:  C		
Owner's Address 324 E Market				2. Follow-up			
Person in Charge Hugh E. Bir Jr				Complaint     Pre-Operational			
Responsible Person's E-mail				5. Temporary  Menu Type (See		oe (See back of page)	
Certified F	ood Mana	ger	n/a	7. Other (list)	$1\sqrt{2}$	345	
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"							
Section#	C/NC	R		MINIARI OF YIOLATIONS" AN	UIN THE N		
///	CARC	K	Narrative /	<u> </u>		To Be Corrected By	
413	<u></u>		Observed 2 buckets of back bar room a Hracking bucket of water in sink	of water in		today	
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## MENU TYPE

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.